

IN THE CLAIMS

1. Canceled.
2. (Currently Amended) The composition of claim 45, whereby the composition is packaged in an aerosol container and the composition stands up for at least 10 minutes at room temperature after being emitted dispensed from the aerosol pressurized container.
3. (Currently Amended) The composition of claim 45, whereby the composition is packaged in an aerosol the pressurized container such that operation of the aerosol pressurized container allows removal of over 90% of the composition.
4. (Currently Amended) The composition of claim 3 wherein the aerosol pressurized container in which the composition is packaged is pressurized with nitrous oxide.
5. Canceled.
6. (Previously Presented) The composition of claim 45 wherein the protein is selected from cheese whey and hydrogenated soy powder.
7. (Previously Presented) The composition of claim 45 wherein the bulking agent comprises starch hydrolyzates.
8. (Previously Presented) The composition of claim 7 wherein the bulking agent is a hydrolysed corn starch with a DE of about 10.

9. (Previously Presented) The composition of claim 45 wherein the fat comprises coconut fat.

10. (Previously Presented) The composition of claim 9 wherein the coconut fat has a melting point of about 92°F.

11. (Currently Amended) The composition of claim ~~49~~ 45 wherein the butter flavoring comprises:

- about 46% by weight propylene glycol;
- about 25.5% by weight lactic acid;
- about 20.2% by weight acetoin;
- about 4.2% by weight butyric acid;
- about 2.6% by weight diacetyl;
- about 0.8% by weight maltol; and
- about 0.7% by weight gamma-nonalactone.

12. (Previously Presented) The composition of claim 45 wherein the composition comprises:

- over 60% by weight water;
- between about 14-15% by weight fat;
- between about 12-14% by weight bulking agent;
- between about 2-3% by weight milk powder;
- between about 2-3% by weight protein; and
- between about 0.03-0.06% by weight butter flavoring.

13. (Previously Presented) The composition of claim 12 wherein the composition comprises:

- about 66% by weight water;
- about 14% by weight fat;
- about 12% by weight bulking agent;
- about 2.6% by weight milk powder;
- about 2.6% by weight protein; and
- between about 0.04-0.05% by weight butter flavoring.

14. (Previously Presented) The composition of claim 45 comprising:

- less than about 1% by weight nonionic, lipophilic emulsifier;
- less than about 1% by weight nonionic, hydrophilic emulsifier;
- less than about 1% by weight other emulsifier;
- less than about 1% by weight lecithin;
- less than about 1% by weight cellulose gel;
- between about 1-2% by weight salt; and
- less than about 1% by weight coloring.

15. (Previously Presented) The composition of claim 14 comprising:

- about 0.37% by weight cellulose gel;
- about 0.297% by weight nonionic lipophilic emulsifier;
- about 0.053% by weight nonionic hydrophilic emulsifier;
- about 0.053% by weight lecithin;
- about 0.095% by weight other emulsifier;
- about 1.71% by weight salt; and
- about 0.03% by weight coloring.

16. (Previously Presented) The composition of claim 14 wherein the cellulose gel is microcrystalline cellulose, the nonionic lipophilic emulsifier is sorbitan monostearate, the nonionic hydrophilic emulsifier is polysorbate 60, the other emulsifier is monodiglyceride and the coloring is annatto.

17. (Currently Amended) A refrigerated butter-flavored topping composition dispensable from a pressurized container comprising:

- more than about 50% by weight water;
- over 40% by weight whole milk;
- over 25% by weight heavy cream;
- about 10 to 16% by weight bulking agent;
- less than about 1% by weight butter flavoring; and
- the composition has having a fat content of less than about 13 to 16% by weight; and
- a pressurized container containing the composition, the container having an outlet and a control device regulating dispensing of the composition from the container outlet.

18. (Previously Presented) The composition of claim 17 wherein the bulking agent comprises starch hydrolyzates.

19. (Previously Presented) The composition of claim 18 wherein the bulking agent comprises a hydrolyzed corn starch with a DE of about 10.

20. (Previously Presented) The composition of claim 17 wherein the butter flavoring comprises:

- about 46% by weight propylene glycol;
- about 25.5% by weight lactic acid;
- about 20.2% by weight acetoin;
- about 4.2% by weight butyric acid;
- about 2.6% by weight diacetyl;
- about 0.8% by weight maltol; and
- about 0.7% by weight gamma-nonalactone.

21. (Previously Presented) The composition of claim 17 wherein the composition comprises:

- over 50% by weight whole milk;
- over 30% by weight heavy cream;
- between about 11-13% by weight bulking agent; and
- between about 0.03-0.05% by weight butter flavoring.

22. (Previously Presented) The composition of claim 21 wherein the composition comprises:

- about 52.8% by weight whole milk;
- about 33% by weight heavy cream;
- about 12% by weight bulking agent; and
- about 0.04% by weight butter flavoring.

23. (Previously Presented) The composition of claim 17 further comprising:

- less than about 2% by weight salt;
- less than about 1% by weight cellulose gel;
- less than about 0.5% by weight lecithin; and
- less than about 0.5% by weight coloring.

24. (Previously Presented) The composition of claim 23 comprising:

- about 1.7% by weight salt;
- about 0.37% by weight cellulose gel;
- about 0.05% by weight lecithin; and
- about 0.03% by weight coloring.

25. (Previously Presented) The composition of claim 23 wherein the cellulose gel is microcrystalline cellulose and the coloring is annatto.

26. (Currently Amended) A refrigerated water-based butter-flavored topping composition dispensable from a pressurized container comprising:

- over 50% by weight water;
- between about 13-16% by weight fat ~~by weight~~;
- between about 10-16% by weight bulking agent;
- between about 1-5% by weight milk powder;
- between about 1-5% by weight protein; and
- less than about 1% by weight butter flavoring[[,]] and
- a pressurized container containing the composition, the container having an outlet and a control device regulating dispensing of the composition from the container outlet,

whereby the composition exhibits between about 250-350% overrun when dispensed from the pressurized container.

27. (Currently Amended) The composition of claim 26 whereby the composition stands up for at least 10 minutes at room temperature after being emitted from ~~an aerosol~~ the pressurized container.

28. (Currently Amended) A refrigerated milk-based butter-flavored topping composition dispensable from a pressurized container comprising:

- over 40% by weight whole milk;
- over 25% by weight heavy cream;
- between about 10-16% by weight bulking agent; and
- less than about 1% by weight butter flavoring[[,]]; and
- a pressurized container containing the composition, the container having an outlet and a control device regulating dispensing of the composition from the container outlet.

whereby the composition exhibits between about 250-350% overrun when dispensed from the pressurized container.

29. (Currently Amended) The composition of claim 28 whereby the composition stands up for at least 10 minutes at room temperature after being emitted dispensed from an aerosol of the pressurized container.

30. (Previously Presented) The composition of claim 28 wherein the heavy cream has a fat content of about 38% and the whole milk has a fat content of about 3.2%.

31-44. Canceled.

45. (Currently Amended) A refrigerated butter-flavored topping composition dispensable from a pressurized container comprising:

- more than about 50% by weight water;
- about 13-16% by weight fat;
- about 0.02[[-]] to less than about 4% by weight emulsifier;
- about 10-16% by weight bulking agent;
- about 1-5% by weight milk powder;
- about 1-5% by weight protein; and
- butter flavoring in an amount sufficient to impart a butter flavor to the composition[[.]]; and
- a pressurized container containing the composition, the container having an outlet and a control device regulating dispensing of the composition from the container outlet.

46. (Previously Presented) The composition of claim 45 wherein the composition has an overrun of about 250-350%.

47. (Previously Presented) The composition of claim 45 wherein the emulsifier is selected from lecithin, monodiglycerides of fatty acids, sorbitan monostearate, polyethylene sorbitan monostearate, food grade mono and diglycerides derived from vegetable oil, and monodiglyceride derived from soybean oil and combinations thereof.

48. (Previously Presented) The composition of claim 45 wherein the butter flavoring is present in an amount of less than about 1% by weight.

49. (Currently Amended) A refrigerated butter-flavored topping composition dispensable from a pressurized container comprising:

- about 50% by weight or more water;
- about 13 to 16% by weight fat;
- emulsifier in an amount sufficient to induce formation of a stable composition;
- about 10 to 16% by weight bulking agent;
- protein in an amount sufficient for foaming of the composition; and
- butter flavoring in an amount sufficient to impart a butter flavor to the composition[[.]]; and
- a pressurized container containing the composition, the container having an outlet and a control device regulating dispensing of the composition from the container outlet.

50. (Previously Presented) The composition of claim 49 wherein the fat comprises coconut fat.

51. (Previously Presented) The composition of claim 49 wherein the emulsifier is selected from lecithin, monodiglycerides of fatty acids, sorbitan monostearate, polyethylene sorbitan monostearate, food grade mono and diglycerides derived from vegetable oil, and monodiglyceride derived from soybean oil and combinations thereof.

52. (Previously Presented) The composition of claim 51 wherein the emulsifier is present in an amount of about 0.02 to less than about 4% by weight.

53. (Previously Presented) The composition of claim 49 wherein the bulking agent comprises starch hydrolyzates.

54. (Previously Presented) The composition of claim 53 wherein the bulking agent comprises a hydrolysed corn starch with a DE of about 10.

55. (Previously Presented) The composition of claim 49 wherein the protein is present in an amount of about 1 to 5% by weight.

56. (Previously Presented) The composition of claim 55 wherein the protein is selected from whey and hydrogenated soy powder.

57. (Previously Presented) The composition of claim 49 wherein the butter flavoring is present in an amount of less than about 1% by weight.

58. (Previously Presented) The composition of claim 56 wherein the butter flavoring comprises:

- about 46% by weight propylene glycol;
- about 25.5% by weight lactic acid;
- about 20.2% by weight acetoin;
- about 4.2% by weight butyric acid;
- about 2.6% by weight diacetyl;
- about 0.8% by weight maltol; and
- about 0.7% by weight gamma-nonalactone.

59. (Currently Amended) The composition of claim 49 wherein:

- the composition has an overrun of about 250-350% once dispensed from a the pressurized container; and
- stands up for at least 10 minutes at room temperature once dispensed from the container.